Section 1. Registration Information

Source Identification

Facility Name:	Del Monte Fresh Produce (Southwest), Inc.
Parent Company #1 Name:	
Parent Company #2 Name:	

Submission and Acceptance

Submission Type:	Re-submission
Subsequent RMP Submission Reason:	5-year update (40 CFR 68.190(b)(1))
Description:	
Receipt Date:	15-Feb-2012
Postmark Date:	15-Feb-2012
Next Due Date:	15-Feb-2017
Completeness Check Date:	13-Jul-2012
Complete RMP:	Yes
De-Registration / Closed Reason:	
De-Registration / Closed Reason Other Text:	
De-Registered / Closed Date:	
De-Registered / Closed Effective Date:	
Certification Received:	Yes

Facility Identification

EPA Facility Identifier:	1000 0004 8281
Other EPA Systems Facility ID:	

Dun and Bradstreet Numbers (DUNS)

Facility DUNS:	42559138
Parent Company #1 DUNS:	
Parent Company #2 DUNS:	

Facility Location Address

Street 1:	14550 W. La Estrella
Street 2:	
City:	Goodyear
State:	ARIZONA
ZIP:	85338
ZIP4:	
County:	MARICOPA

Facility Latitude and Longitude

Latitude (decimal):	33.410170
Longitude (decimal):	-112.373060
Lat/Long Method:	Address Matching - House Number
Lat/Long Description:	Center of Facility
Horizontal Accuracy Measure:	10
Horizontal Reference Datum Name:	World Geodetic System of 1984
Source Map Scale Number:	

Owner or Operator

Operator Name:	Scott Tollefson
Operator Phone:	(623) 925-0900

Mailing Address

Operator Street 1:	14550 W. La Estrella
Operator Street 2:	
Operator City:	Goodyear
Operator State:	ARIZONA
Operator ZIP:	85338
Operator ZIP4:	
Operator Foreign State or Province:	
Operator Foreign ZIP:	
Operator Foreign Country:	

Name and title of person or position responsible for Part 68 (RMP) Implementation

RMP Name of Person:	Jose Aispuro
RMP Title of Person or Position:	Warehouse Manager
RMP E-mail Address:	

Emergency Contact

Emergency Contact Name:	Scott Tollefson
Emergency Contact Title:	Operations Manager
Emergency Contact Phone:	(623) 925-0900
Emergency Contact 24-Hour Phone:	(602) 708-6297
Emergency Contact Ext. or PIN:	
Emergency Contact E-mail Address:	N/A

Other Points of Contact

Facility or Parent Company E-mail Address:	
Facility Public Contact Phone:	
Facility or Parent Company WWW Homepage Address:	

Local Emergency Planning Committee

LEPC:	Maricopa County LEPC

Full Time Equivalent Employees

Number of Full Time Employees (FTE) on Site:	25
FTE Claimed as CBI:	

Covered By

OSHA PSM :	Yes
EPCRA 302 :	
CAA Title V:	
Air Operating Permit ID:	

OSHA Ranking

OSHA Star or Merit Ranking:

Last Safety Inspection

Last Safety Inspection (By an External Agency) Date:	06-Feb-2012
Last Safety Inspection Performed By an External Agency:	Fire Department

Predictive Filing

Did this RMP involve predictive filing?:

Preparer Information

Preparer Name:	Refrigeration Systems / Dan Daughton
Preparer Phone:	(480) 835-8844
Preparer Street 1:	2135 E University Drive
Preparer Street 2:	Suite 108
Preparer City:	Mesa
Preparer State:	ARIZONA
Preparer ZIP:	85212
Preparer ZIP4:	
Preparer Foreign State:	
Preparer Foreign Country:	
Preparer Foreign ZIP:	

Confidential Business Information (CBI)

CBI Claimed:
Substantiation Provided:
Unsanitized RMP Provided:

Reportable Accidents

Reportable Accidents:	See Section 6. Accident History below to determine if there were any accidents reported for this RMP.

Process Chemicals

Process ID:	1000032728
Description:	Ammonia Refrigeration
Process Chemical ID:	1000039773
Program Level:	Program Level 3 process
Chemical Name:	Ammonia (anhydrous)
CAS Number:	7664-41-7
Quantity (lbs):	16000
CBI Claimed:	
Flammable/Toxic:	Toxic

Process NAICS

Process ID:	1000032728
Process NAICS ID:	1000032989
Program Level:	Program Level 3 process
NAICS Code:	49312
NAICS Description:	Refrigerated Warehousing and Storage

Process ID:	1000032728
Process NAICS ID:	1000032990
Program Level:	Program Level 3 process
NAICS Code:	49313
NAICS Description:	Farm Product Warehousing and Storage

Section 2. Toxics: Worst Case

Toxic Worst ID: 1000027078

Percent Weight:	100.0
Physical State:	Gas liquified by pressure
Model Used:	EPA's RMP Guidance for Ammonia Refrigeration Reference Tables or Equations
Release Duration (mins):	10
Wind Speed (m/sec):	1.5
Atmospheric Stability Class:	F
Topography:	Rural

Passive Mitigation Considered

Dikes:	
Enclosures:	Yes
Berms:	
Drains:	
Sumps:	
Other Type:	

Section 3. Toxics: Alternative Release

Toxic Alter ID: 1000028867

Percent Weight:	100.0
Physical State:	Gas liquified by refrigeration
Model Used:	EPA's RMP Guidance for Ammonia Refrigeration Reference Tables or Equations
Wind Speed (m/sec):	3.0
Atmospheric Stability Class:	D
Topography:	Rural

Passive Mitigation Considered

Dikes:	
Enclosures:	
Berms:	
Drains:	
Sumps:	
Other Type:	

Active Mitigation Considered

Sprinkler System:	
Deluge System:	
Water Curtain:	
Neutralization:	
Excess Flow Valve:	
Flares:	
Scrubbers:	
Emergency Shutdown:	
Other Type:	

Section 4. Flammables: Worst Case

No records found.

Section 5. Flammables: Alternative Release

No records found.

Section 6. Accident History

No records found.

Section 7. Program Level 3

Description

Annual employee training, emergency action plan, HAZCOM and Hot Work. Daily, weekly and quartly inspections, includes compressors, condensers, valves, pipe, etc.

Program Level 3 Prevention Program Chemicals

Prevention Program Chemical ID:	1000034182
Chemical Name:	Ammonia (anhydrous)
Flammable/Toxic:	Toxic
CAS Number:	7664-41-7
Prevention Program Level 3 ID:	1000028517
NAICS Code:	49313

Safety Information

Safety Review Date (The date on which the safety information was last reviewed or revised):	13-Feb-2012

Process Hazard Analysis (PHA)

PHA Completion Date (Date of last PHA or PHA update):	04-Apr-2011

The Technique Used

What If:	
Checklist:	
What If/Checklist:	Yes
HAZOP:	
Failure Mode and Effects Analysis:	
Fault Tree Analysis:	
Other Technique Used:	
PHA Change Completion Date (The expected or actual date of completion of all changes resulting from last PHA or PHA update):	31-Dec-2012

Major Hazards Identified

Toxic Release:	Yes
Fire:	Yes
Explosion:	
Runaway Reaction:	
Polymerization:	
Overpressurization:	Yes
Corrosion:	Yes
Overfilling:	Yes
Contamination:	
Equipment Failure:	Yes
Loss of Cooling, Heating, Electricity, Instrument Air:	Yes
Earthquake:	

Floods (Flood Plain):	
Tornado:	
Hurricanes:	
Other Major Hazard Identified:	

Process Controls in Use

Vents:	Yes
Relief Valves:	Yes
Check Valves:	Yes
Scrubbers:	Yes
Flares:	
Manual Shutoffs:	Yes
Automatic Shutoffs:	Yes
Interlocks:	Yes
Alarms and Procedures:	Yes
Keyed Bypass:	
Emergency Air Supply:	
Emergency Power:	
Backup Pump:	
Grounding Equipment:	
Inhibitor Addition:	
Rupture Disks:	
Excess Flow Device:	
Quench System:	
Purge System:	
None:	
Other Process Control in Use:	R

Mitigation Systems in Use

Sprinkler System:	Yes
Dikes:	
Fire Walls:	
Blast Walls:	
Deluge System:	
Water Curtain:	
Enclosure:	Yes
Neutralization:	
None:	
Other Mitigation System in Use:	

Monitoring/Detection Systems in Use

Process Area Detectors:	Yes
Perimeter Monitors:	
None:	
Other Monitoring/Detection System in Use:	

Changes Since Last PHA Update

Reduction in Chemical Inventory:	
Increase in Chemical Inventory:	
Change Process Parameters:	
Installation of Process Controls:	

Installation of Process Detection Systems:	
Installation of Perimeter Monitoring Systems:	
Installation of Mitigation Systems:	
None Recommended:	
None:	Yes
Other Changes Since Last PHA or PHA Update:	

Review of Operating Procedures

Operating Procedures Revision Date (The date of the most recent review or revision of operating procedures):	12-Feb-2012

Training

Training Revision Date (The date of the most recent review or revision of training programs):	13-Feb-2012

The Type of Training Provided

Classroom:	Yes
On the Job:	
Other Training:	

The Type of Competency Testing Used

Written Tests:	
Oral Tests:	
Demonstration:	
Observation:	Yes
Other Type of Competency Testing Used:	

Maintenance

Maintenance Procedures Revision Date (The date of the most recent review or revision of maintenance procedures):	13-Feb-2012
Equipment Inspection Date (The date of the most recent equipment inspection or test):	30-Jan-2011
Equipment Tested (Equipment most recently inspected or tested):	Compressors, Vessels, Condenser, Evaporators, and Piping per IIAR Bulletin 109

Management of Change

Change Management Date (The date of the most recent change that triggered management of change procedures):	13-Feb-2012
Change Management Revision Date (The date of the most recent review or revision of management of change procedures):	13-Feb-2012

Pre-Startup Review

Pre-Startup Review Date (The date of the most recent pre-startup review):	

Compliance Audits

Compliance Audit Date (The date of the most recent compliance audit):	
Compliance Audit Change Completion Date (Expected or actual date of completion of all changes resulting from the compliance audit):	

Incident Investigation

Incident Investigation Date (The date of the most recent incident investigation (if any)):	09-Feb-2012
Incident Investigation Change Date (The expected or actual date of completion of all changes resulting from the investigation):	14-Feb-2012

Employee Participation Plans

Participation Plan Revision Date (The date of the most recent review or revision of employee participation plans):	13-Feb-2012

Hot Work Permit Procedures

Hot Work permit Review Date (The date of the most recent review or revision of hot work permit procedures):	13-Feb-2012

Contractor Safety Procedures

Contractor Safety Procedures Review Date (The date of the most recent review or revision of contractor safety procedures):	13-Feb-2012
Contractor Safety Performance Evaluation Date (The date of the most recent review or revision of contractor safety performance):	13-Feb-2012

Confidential Business Information

CBI Claimed:	

Section 8. Program Level 2

Section 9. Emergency Response

Written Emergency Response (ER) Plan

Community Plan (Is facility included in written community emergency response plan?):	Yes
Facility Plan (Does facility have its own written emergency response plan?):	Yes
Response Actions (Does ER plan include specific actions to be taken in response to accidental releases of regulated substance(s)?):	Yes
Public Information (Does ER plan include procedures for informing the public and local agencies responding to accidental release?):	Yes
Healthcare (Does facility's ER plan include information on emergency health care?):	Yes

Emergency Response Review

Review Date (Date of most recent review or update of facility's ER plan):	13-Feb-2012

Emergency Response Training

Training Date (Date of most recent review or update of facility's employees):	14-Feb-2012

Local Agency

Agency Name (Name of local agency with which the facility ER plan or response activities are coordinated):	Goodyear Fire Department
Agency Phone Number (Phone number of local agency with which the facility ER plan or response activities are coordinated):	(602) 932-2300

Subject to

OSHA Regulations at 29 CFR 1910.38:	Yes
OSHA Regulations at 29 CFR 1910.120:	Yes
Clean Water Regulations at 40 CFR 112:	
RCRA Regulations at CFR 264, 265, and 279.52:	
OPA 90 Regulations at 40 CFR 112, 33 CFR 154, 49 CFR 194, or 30 CFR 254:	
State EPCRA Rules or Laws:	Yes
Other (Specify):	

Executive Summary

EXECUTIVE SUMMARY

The attached Registration contains a summary of the Del Monte Fresh Produce, Inc. administrative and operational programs to prevent ammonia-related accidents and reduce potential risks. The regulated substance of concern and focus of this document is anhydrous ammonia. The following Data Elements sections are attached:

Section 1: Registration Information
Section 2: Toxics - Worst Case Release
Section 3: Toxics - Alternative Release
Section 4: Flammables - Worst Case Release (NOT APPLICABLE)
Section 5: Flammables - Alternative Release (NOT APPLICABLE)
Section 6: Five Year Accident History
Section 7: Prevention Program 3 Component
Section 8: Prevention Program 2 Component (NOT APPLICABLE)
Section 9: Emergency Response Component

ACCIDENTAL RELEASE PREVENTION AND EMERGENCY RESPONSE POLICIES

Senior management at the facility is not only committed to offering superior service, but also to maintaining a safety and environmental program to promote a safe environment for all employees and the surrounding communities. Senior management administers the safety and environmental policies and programs. These programs include but are not limited to forklift safety, hazard communications, lockout/tag out, employee safety manuals, manufacturers' documentation, Emergency Response, as well as the Risk Management Plan.

STATIONARY SOURCE AND REGULATED SUBSTANCE

The Del Monte Fresh Produce, Inc. facility is located at 14550 La Estrella. The facility is approximately 0.4 miles south of the State Highway 85 in on the south side of Goodyear, Arizona. The area immediately surrounding the facility is rural with a mix of farm land, offices, manufacturing, and an airport.

The Del Monte Fresh Produce facility was constructed in 1998. The primary business of this location is cooling, cold storage and ripening of produce.

The facility uses 16,000 pounds of ammonia in a single closed-loop ammonia refrigeration system.

The refrigeration system, consisting of piping, valves, and equipment, cycles ammonia through various physical states (high pressure liquid, low pressure liquid, low pressure vapor, high pressure vapor, and then back to high pressure liquid) in order to provide refrigeration to accommodate the cooling and storage of various agricultural products.

ACCIDENTAL RELEASE PREVENTION PROGRAM AND CHEMICAL-SPECIFIC PREVENTION STEPS

Administrative Measures: The facility operates in accordance with the International Institute of Ammonia Refrigeration (IIAR) guidelines and standards including the following:

IIAR Bulletin 109, "Minimum Safety Criteria for a Safe Ammonia Refrigeration System"
IIAR Bulletin 110, "Startup, Inspection, and Maintenance of Ammonia Refrigeration Systems"

Prevention programs are in place to minimize the risk of hazardous chemical releases in accordance with Process Safety Management (PSM) standard and the EPA Risk Management Program.

Engineering Measures: It is important to note that the refrigeration system has been designed with several safety features to prevent the accidental release of ammonia. For example, the compressors are equipped with safety mechanisms that will cause the units to shut down if operating conditions exceed designated safety limits. Also, level indicators, alarms, and switches are installed in key points within the system to monitor the supply of liquid ammonia and to ensure that a vessel is not overfilled.

Pressure relief valves on all pressure vessels protect the equipment from over-pressurization. The pressure relief valves vent to a water diffusion tank to prevent an atmospheric release of ammonia.

An emergency pressure control box allows control of system pressures during an emergency such as an ammonia release or fire. This system will allow pressure to be controlled by relieving ammonia into the water diffusion tank.

The refrigeration mechanical room and coolers are equipped with an ammonia detection system designed to activate the following actions:

Level 1: 50 ppm: Activate a visual and audible evacuation alarms throughout the facility

Level 2; 250 ppm; Level 1 remains active
Close valves in refrigerant supply line to refrigerated room;
Start emergency purge ventilation/scurbbing in mechanical room
Provide signal to fire alarm monitoring

Level 3; 500 ppm; Level 1 & 2 remain active
De-energize of refrigeration equipment in affective area
Provide additional signal to fire alarm monitoring for high level alarm.

The ammonia alarm signals are monitored by an off-site security company which will notify appropriate facility management and emergency responders.

EMERGENCY RESPONSE PROGRAM

The Del Monte Fresh Produce facility has an emergency action plan in effect. The Emergency Action Plan (Plan) is detailed in the Emergency Planning and Response section of this PSM/RMP document. This Plan was designed to meet the following objectives:

1.) To save lives.
2.) To minimize and avoid injuries.
3.) To protect the environment.
4.) To minimize property damage.

The operator of the facility maintains a safety committee whose members are the designated emergency coordinators for the facility. The Plan provides the response organization and notification procedures, evacuation routes, ammonia and, and mitigation procedures, which will be implemented to respond effectively to emergency situations that may arise at the facility. This Plan is reviewed and updated at least once per year.

In case of an ammonia emergency, the operator plans to evacuate all employees in the facility and alert the local emergency responders (fire department). The operator of the facility plans to coordinate emergency response efforts with the fire department on a periodic and ongoing basis.

FIVE YEAR ACCIDENT HISTORY

There are no accidental releases to report.

PLANNED CHANGES TO IMPROVE SAFETY

The Hazards Review was conducted April 3 & 4 2011 and provided mitigation measures to improve safety at the Del Monte Fresh Produce facility. In addition to recommendations from the Hazard Review, the facility safety committee is planning to complete several items over the next year, as a continual effort to provide a safe work environment for their employees. These changes include the following items:

1. Continue to train all employees in the facility safety plan/programs.
2. Continue to have employee involvement in safety plan development.
3. Continue employee involvement through safety team participation.
4. Continue internal and external safety audits/inspections and implement changes as needed.